

## A LA CARTE

| minimum of two courses |

### STARTERS

*Cold smoked chalk stream trout,  
Potato, leek, champagne sauce  
£15.65*

*Smoked duck breast, duck liver,  
Gingerbread, kumquat  
£17.85*

*Sweet & Sour pig's cheek,  
Smoked hock, pearl barley  
£16.95*

*Greenstraight™ roasted scallops,  
Prawn toast, Thai dashi gel  
(hand dived on a single breath)  
£26.50*

*Should you have any form of food allergies, please inform the front of the house manager.  
Please note that all ingredients are handled in the same kitchen & we cannot guarantee  
our dishes to be 100% allergen free. Our menu descriptions do not include all ingredients.*

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## MAIN COURSES

*Wild halibut fillet,  
butternut squash, sage, ravioli  
£ market price*

*Iberico pork chop,  
wild mushroom, chestnut, tarragon  
( served pink )  
£29.85*

*Market catch of the day,  
curried cauliflower, raisins, pickled cauliflower  
£ market price*

*Southdowns venison loin & shoulder,  
celeriac, blackberry, oat crumb  
( recommended pink )  
£33.50*

*Australian Wagyu Sirloin ( mbs 8-9) 130g £59.00  
Japanese A5 Kobe Beef 120g A+ £90.00  
Australian Wagyu Fillet 130g ( mbs 8-9) £85.00  
Australian Wagyu Tomahawk ( mbs8-9) £180  
( all recommended medium rare)*

*Served with: truffled tater tots, truffle pecorino,  
tomato relish, peppercorn sauce, vegetables*

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## DESSERTS

*36's Rhubarb & custard kiss,  
sable biscuit*

*£12.75*

*Belgian chocolate,  
cherry, kirsch*

*£11.95*

*Pistachio,  
French viennoiserie pastry,  
white chocolate, almond*

*£13.85*

*36s Cheese Course  
fig, apricot, apple treacle tart,  
micro leaves*

*£14.75*

## COFFEE & TEA

served with sweet treats

*£4.75*

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## TEA

*English Breakfast | Earl Grey | Fresh Mint | Peppermint |  
Green Tea | Jasmine Tea | Lemon & Ginger | Moroccan Mint Tea |  
Chamomile | Assam | Blackberry & blueberry |  
Raspberry & strawberry | Orange, cinnamon & cloves |  
Rooibos with manuka honey*

## COFFEE

Artisan Coffee “Blue Monday”  
Cappuccino, espresso, latte, americano,  
flat white, hot chocolate, iced coffee

Irish Coffee / Liqueur Coffee

## DESSERT WINE & PORT BY THE GLASS

Tokaji Late Harvest 2020, Disznókő, Mad, (500ml bottle)  
£14.95

Pedro Ximénez ‘Triana’ Bodegas Hidalgo, Spain (100ml)  
£11.90

Coteaux du Layon 2006, Carte D’Or Domaine des Baumard (100ml)  
£10.95

Taylor’s 10 Year Old Tawny port (100 ml)  
£10.50

## AFTER DINNER COCKTAILS

**Espresso Martini** £11  
*Vodka, espresso, coffee liqueur*

**Boozy Apple** £9.50  
*Zubrowka vodka, caramel, apple*

**Negroni** £11  
*Gin, Vermouth, Campari*

**Mudslide** £11  
*Baileys, Kahlúa, Vodka, Cream*